Welcome!

The Vallarta Paper team gives you the warmest welcome to Puerto Vallarta and Riviera Nayarit. We wish you the best of the stays and hope you find the following information useful.

**TIME ZONE:** The state of Jalisco and the Riviera Nayarit area (Nuevo Vallarta, Bucerías, La Cruz de Huanacaxtle, Punta de Mita, Litibú, Sayulita, and San Pancho, and Lo de Marcos) are on Central time. Beyond that point, time changes to Mexican Pacific Standard Time, or Mountain Time, one hour behind Puerto Vallarta time. Please keep this in mind for your flight schedule.

**CURRENCY:** Mexican peso is the legal currency. However, American and Canadian dollars are widely used and accepted in most establishments. We recommend you try to be aware of the exchange rate.

**MONEY EXCHANGE:** The easiest and cheapest way to exchange money is to use your debit card in the ATM to withdraw pesos. Be aware of the exchange rate option some ATMs offer upon withdrawal. Exchange houses and hotels usually offer higher rates.

**TAXIS:** The town and surrounding areas are divided into defined zones. If you are staying in a hotel, fares will be posted by the lobby. If you flag a cab on the street, ALWAYS agree on the cost beforehand. In town, prices are by trip, not by person. Only airport- and maritime port-based taxis charge by person, but you can’t catch those in town. UBER is available in town but will not pick you up in federal-sanctioned areas such as the airport.

**BUSES:** A system of urban buses carries you through the central part of town. There is a different system to travel south up to El Tuito, and yet another one to travel north up to Sayulita. If you want to travel further in either direction, you will need to catch a bus at the central station. Fare within town is 10 pesos. Drivers won’t give you change.

**DRINKING WATER:** Puerto Vallarta’s water has been awarded a certification of purity for the past two and a half decades. However, the quality of the water tested at the source varies greatly from what comes out of the tap at the other end. We strongly suggest you buy bottled water, available all over town.

**TIPPING:** In general, you may tip 10-20% in restaurants and bars. Please also try to tip those who bag your groceries or help load your car. Don’t forget to tip your maid, bell boy, masseuse, the band, the entertainment. And by all means, tip more if you want, it will be very much appreciated.

**GETTING AROUND:** In many places such as Centro Vallarta and Nuevo Vallarta there are paths for bikes and pedestrians. Please be respectful of these designations.

**Exporting Pets:** If you are an animal lover and fall for a dog or cat while in town, know that bringing them home with you is an easy and inexpensive process. You only need a certificate of health from a local vet and check with your airline for additional requirements. If you need further information, call the local animal shelter 322 293 3690.
Orlando Gotay is a California licensed tax attorney (Master of Laws in Taxation) admitted to practice before the IRS, the U.S. Tax Court and other taxing agencies. His love of things Mexican has led him to devote part of his practice to federal and state tax matters of U.S. expats in Mexico. He can be reached at tax@orlandogotay.com. Facebook: GotayTaxLawyer or WhatsApp at +17604491668. This is just a most general outline. It is informational only and not meant as legal advice.

Where's My Stimulus?

The electronic deposits and the checks are rolling out, yet somehow my inbox is stuffed full of inquiries, saying “where's my stimulus payment?”

The IRS reports that as of the first week of May it had delivered around 130 million payments. This is great news if you received one, but exacerbating if you did not. Ever useful, the IRS has provided payment figures by state. I did the math and so far 0.45% of the payments have gone to individuals with foreign addresses, just under 600,000 persons. My back of the envelope calculation suggests that not a lot of foreign payments have been sent, as there seem to be way more eligible folks outside the US.

I have read comments from people overseas who have received payments in check form, mostly in Europe. I have also read about 2018 or 2019 filers with either bank account info on file with the IRS, or who succeeded in using the filer tool, receiving payments. For those of us with foreign addresses, many have been unable to use the “filer tool”. Yes, I know, it is very frustrating.

In my mind, the prospect of having the IRS mailing a check to a Mexican address is even more frustrating. Typically my mail eventually gets here, but what if it does not?

For persons that are Social Security recipients, the official word is that no action need be taken by them. Allegedly, the same thing should be true for Veterans Administration benefit recipients. Even in those categories, however, I know people that have not received payments.

Another interesting development is the latest effort by the government to push money out: a debit card issued by federal contractor MetaBank. I understand that individuals who are serviced by the Austin Texas IRS service center (foreign filers) are receiving cards. I don’t have reviews on the cards themselves. I can say they have a $3 USD withdrawal fee for international ATM machines, but aside from that it appears to be mostly fee free. Let me know if you get one.

At the time I am writing this, the House had passed a second stimulus package, the “HEROES” Act, but it seemed to go nowhere in the Senate. Time will tell if there will be an actual second round of payments.

A parting thought: some have questioned/criticized why persons not residing in the US get stimulus payments. Well, that’s because the Congress said so!
Janet Blaser
Janet Blaser of Mazatlán, Sinaloa, has been a writer, editor and storyteller her entire life and feels fortunate to write about great food, amazing places, fascinating people and unique events. Her work has appeared in numerous travel and expat publications as well as newspapers and magazines. Her first book, Why We Left: An Anthology of American Women Expats, is available on Amazon. Contact Janet or read her blog at whywefeelamerica.com. Courtesy of Mexico News Daily.

From salsas and smoothies to margaritas and muffins: it’s mango time

In Mexico they’re plentiful, cheap and delicious, not to mention healthy

Woo-hoo, it’s mango season!

What’s not to love? Especially in Mexico, where they’re plentiful, cheap (or free) and delicious. Plus it’s kind of fun to gloat to friends and family north of the border about the eight pounds of fresh mangos you just bought for 50 pesos.

And they’re healthy, too! Mangos are low in calories, high in fiber and antioxidants, and have generous amounts of vitamins A and C.

Do experiment with as many different varieties as you come upon. Each is unique in terms of texture, sweetness, general flavor and juiciness, and different parts of Mexico grow different types.

Around Acapulco, you find a strain of the original mangos that came to Mexico from India via Spanish galleons in the 1700s.

In Veracruz, the most widely grown is the Manila, which arrived through England in the 1800s (again, by way of India) and remains one of the most popular varieties today.

Here on the west coast, one of my favorites is the Kent mango: highly perfumed and very sweet, it’s rounded, partially red and quite pretty. The flesh is juicy with none of the characteristic stringiness of some other types.

Also common are Ataulfo’s, which are a bit tart and have a flat shape with a “beak” at one end. These have a more fibrous texture that makes them good for dehydrating as well as eating.

I once went on a mango-picking excursion to a huge abandoned orchard north of Mazatlán that had hundreds of trees and many different varieties. There I discovered banana mangos - so-called because yes, they’re shaped like bananas! - which I’ve never seen anywhere else. They were delicious, but admittedly a little strange.

Every country claims to grow the sweetest and best mango in the world, but India grows the most. It produces more than half the world’s mango crop, followed by China and then Mexico. The USA. is the biggest importer (no surprise there).

Wise cooks know that mango season is short; it’s best to freeze chunks or purée for later use. Simply peel and pit the mangos, cut into chunks and freeze overnight on a cookie sheet. Then put in an airtight container or freezer bag. Purée can be frozen in containers or ice cube trays; then popped out and kept in freezer bags.

Meanwhile, use the abundance of fresh mangos to make salsas, smoothies, syrups, margaritas, muffins, cobblers and pies … the list is endless. Enjoy!

Mango Icebox Cake

A traditional Filipino cake that works perfectly for the Mexican palate!

1 ripe mango
Gruyere or Gouda cheese
1/4 cup fresh basil leaves
2 Tbsp. butter
Optional: hot sauce or salsa

Peel, pit and slice mango into thin slices. Assemble sandwich by layering cheese and mango slices between slices of bread; adding salsa if desired. Melt butter in skillet over medium heat; place sandwich in pan and cook, pressing down or laying a heavy plate or bowl on top to compress the sandwich. Cook for 2-3 minutes, till brown, lift sandwich with spatula, add more butter, and when melted, cook the other side the same way.

Ciabatta or soft sourdough bread

Mango & Grilled Cheese Sandwiches

Using sweet mango instead of tomato changes this classic sandwich into a tropical treat. Use an aged, softer cheese and grill the mango slices first if you like.

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Substitute mango for tomato in these Mango & Grilled Cheese Sandwiches.
Spicy Mango Steak Sauce

This works equally well with grilled chicken or even a veggie-rice bowl.

2 Tbsp. canola or vegetable oil
1 small red onion, chopped
2 garlic cloves, chopped
2 very ripe mangos, peeled, pitted and chopped
½ cup mango nectar
2 Tbsp. ancho chile powder
¾ cup prepared horseradish
2 Tbsp. honey
2 Tbsp. Dijon mustard
2 Tbsp. maple syrup
2 tsp. Worcestershire sauce
Salt and freshly ground black pepper

Heat oil over medium-high heat. Add onion and cook until soft, about 5 minutes. Add garlic and cook for 30 seconds. Add mangos, mango nectar, ancho powder and cook, stirring occasionally, until mangos are very soft and mixture has thickened, about 15 minutes. Transfer to food processor or blender. Add horseradish, honey, mustard, maple syrup and Worcestershire; season with salt and pepper, blend until smooth. Scrape sauce into bowl and let cool to room temperature. – Bobby Flay

Mango Butter

Be sure to use the best quality honey you can find, preferably from a local producer. Commercial honey is often diluted with corn syrup and other sweeteners.

½ cup honey
1 cup unsalted butter, at room temperature
¼ cup finely chopped ripe mango

In a small bowl, beat honey, butter and mango until evenly mixed, by hand or with a mixer, being careful not to overmix. Transfer to a ramekin, smooth off the top, and serve with warm breakfast breads or toasted sourdough. If you like, spread the butter on a long sheet of plastic wrap and roll up into a cylinder. Refrigerate or freeze and cut off disks of the butter as needed.

Mango with Ginger-Mint Syrup

Bring water and sugar to a boil in a saucepan and cook until sugar is melted, stirring occasionally. Add ginger and cook for 1 minute. Remove from heat, stir in the mint and steep for 5 minutes.

Place mango pieces in a bowl and strain syrup mixture over them. Cover and chill in refrigerator for 30 minutes. Serve over vanilla ice cream or yogurt.

– Bobby Flay
Nyliresh & Abraham

By Roberto Aceves
Fotógrafos
Erika y Roberto ACVS
My sister Lynda spent much of her youth abroad. She had been encouraged by a sorority sister, a good friend from a wealthy lumber family of Springfield, Oregon, to take a trip to Europe. Molly, in the early '60s, traveled as Nani with Ken Kesey and his group in the days of the Merry Pranksters. She continued her travels to Europe and was thrilled by what she saw. She said, "Longi, you must go to Europe." My sister took her advice. Having just graduated from Oregon State in our hometown of Corvallis, she worked all summer in the bean cannery. She put together enough money for a trip across the country by Greyhound and a student ship from New York to Amsterdam. There she joined the many young people who were hitchhiking and staying at youth hostels, exploring their new world. Her travels eventually landed her in Turkey, where she joined a sorority sister who was working in Istanbul.

In 2007, she called me with the exciting news that the old buddy of an excellent Turkish friend had just won the Nobel Prize for literature. He was very proud of his friend from prep school, Orhan Pamuk. Intrigued, I immediately purchased one of Pamuk's early novels, My Name Is Red, a story of a medieval manuscript illustrator during the Ottoman era. I loved the book. Filled with intrigue and history, the writing of Pamuk transported me to a land and a time about which I knew little. Next, I read The Black Book and Istanbul, each of which guides one through the area of his childhood, introducing you to his city, his family, his way of life.

Perhaps his most famous and controversial book, Snow, takes you from Istanbul to the northeastern region of Kars, following a rash of suicides by teenage girls. It addresses issues in modern Turkish life, including political changes, women's roles, the use of headscarves, and the rather prevalent denial of a black part of his country's history involving their treatment of the Armenian population. The issue got him in trouble with the government and caused him to leave his beloved Istanbul.

He is currently a Professor of Comparative Literature and Writing at Columbia University. It must have been excruciating for Pamuk to leave the city, which holds so much of his history. A connoisseur of small museums, he created a museum in a 19th-century house in Istanbul and wrote a novel (The Museum of Innocence) built around the contents. It is unclear which inspired which. He created them in tandem. The book tells the stories of two families from different social groups in Istanbul.

In May 2014, the museum received the 2014 European Museum of the Year Award. His subsequent book, The Innocence of Objects, guides us through the museum with numerous images and stories. It is enchanting. (A film about these books by the name of The Innocence of Memories by Grant Gee, is available for viewing on YouTube).

Pamuk's 2014 novel, A Strangeness in My Mind, is a poignant tale that introduces us to a different segment of the population, a family of yogurt sellers and street vendors recently relocated from the countryside to Istanbul periphery. It is also a real eye-opener.

In 2008, a friend invited me to the baptism of her daughter in Greece. I took the opportunity to visit Istanbul. My two goals were to experience the culture that influenced my sister in her youth and to know the place that Pamuk described so beautifully in his books. It was indeed an enchanting visit bringing so many tales to life for me. The Bosphorus Strait and its many ferrys, historical buildings, some dating to Ottoman times, the many mosques with frequent calls to prayer, the colorful, bizarre, and graceful bridges connecting Europe to Asia were breathtaking. Lynda's travels intrigued me. Pamuk brought them to life.

The Turkey of Orhan Pamuk

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Cindy Bouchard
an expat Canadian runs a Boutique Inn, Villa Amor del Mar in La Cruz de Huanacaxtle. She and her husband Chris are living and lovin’ in Vallarta-Nayarit. If you want more info on La Cruz or desire… A very special lovin’ in Vallarta–Nayarit. If you want more info on La Cruz or desire…

Boosting La Cruz, the town we love.

My mission is to share stories of many of the characters who’ve made Mexico their home. Thinking greatly about the economy and how it is affecting La Cruz, I thought the best person to ask is my hubby, Chris Bouchard, a realtor and business owner in La Cruz de Huanacaxtle. Best to introduce him first, next missive we’ll include an ‘after reopening’ report and how we intend to be sure the future is BRIGHT!

Chris shared about how we came to be La Cruzers.

“How we got here is a bit of a SADS story. While I was never diagnosed as a sufferer of Seasonal Affected Disorder Syndrome, I had a strong desire to escape the Pacific Northwest’s legendary November-April gloom.

We had sold our business on Vancouver Island, and I had continued as the Vancouver area manager. The kids had launched successfully, so we decided it would be a good time to take a ‘sabbatical year’. Nine months in warm and sunny Mexico, and three months at our cabin, not far from Bellingham, WA.

2009 was decided the year to make that move.

We immediately fell in love with La Cruz - the village reminds us so much of our beloved Steveston, BC, where I grew up and where we raised our kids. A quaint fishing village within 25 minutes of an international airport.

Ten years later we’re still here. Livin’ and Lovin’ in La Cruz. We spend our summers in the Pacific Northwest, when it’s full on friends & family time, in the most beautiful time of the year. For special, non-summer events like milestone birthdays and similar occasions, we hop on a flight to Vancouver and in under eight hours door-door, we’ve arrived.

I tell people: “If you think the weather is warm in Mexico, just wait until you meet the people!” It’s truly the people - nationals and internationals alike - that make La Cruz so great. The very best in natural beauty, the arts (live music in particular) cuisine, recreation, volunteer activities; it goes on and on. One great aspect about our community is that we seem to be among so many kindred souls: people who not only think outside, but also go play outside the proverbial “box”

Needling a new challenge, I entered the real estate profession almost eight years ago. Villa Amor del Mar was up and running by then and Cindy’s was in her glory serving our guests. With my background in the world of real estate, development and contracts, and having bought and sold our own properties here, becoming a realtor seemed like a good fit. My command of Spanish was already strong, so that also helped. I’m functionally fluent.

In our first few years here it became evident that there were many - I might as well be blunt - fake real estate agents, due to the fact that there is no law in Mexico to prohibit anyone from ‘dealing’ in real estate. Thankfully, I discovered that here in Vallarta Nayarit, there is an organization of truly professional ‘Real Realtors’, (AMP) who are head and shoulders above the crowd. I joined an AMPI-member brokerage and got to work. The training and ongoing professional development, as well as the collaboration that a legitimate Multi-Listing system provides, makes for happy, repeat clients. Shop around, but always use an AMPI-affiliated agent. There are plenty to choose from in the Vallarta Nayarit region.

Enough about real estate - my other passions include live music (I’m a bit of a campfire cowboy who loves to sing and play guitar) and collaborating with other volunteers in our community. For over ten years, Cindy and I have played with formal “mini-NGOs” like Amigos de La Cruz, as well as, more recently, an ad-hoc group known as The La Cruz Food Pantry. The latter was formed as a rapid response to the “induced economic coma” that Covid-19 represents. It’s impressive how this merry band of “La Cruzers“ long time locals and newcomers alike - has made such an immediate and huge positive difference for the many families affected by temporary (Ojala!) unemployment. Bravo, The La Cruz Food Pantry!

It will certainly take some time for tourism and other related economic activity to return to, and then hopefully exceed previous levels; we won’t be sitting around waiting for it to happen.

In La Cruz we are committed to marketing our pueblo to new markets, as well as reinforcing existing markets. In June we are starting our next ad hoc committee, working name Cruz La Cruz (too corny?!) Local hoteliers, restaurateurs, tour companies etc, will band together to boost La Cruz in fun and innovative ways. Watch for it on Facebook and other media. The future for La Cruz is so bright, we gotta wear shades!”
How many varieties of butterflies do you know? There are the diurnal and the nocturnal, also called moths, although there are also the micro-lepidoptera, a large group of tiny butterflies which, although they can be confused with small moths or mosquitoes, are also very beautiful. And what do you think of day butterflies? Although the best known and appreciated are those belonging to the papilionidae family, I am especially attracted to the more elusive ones, known as jumpers, of the hesperidae family.

Their variety in colors, shapes and sizes is practically infinite, from the tiny species measuring little more than 1 millimeter to those that measure about 12 inches. Although around 160,000 species have been identified in the world, it is estimated that the existing species could be around 350,000 to 500,000 species, mainly of moths and micro-lepidoptera; a large group of tiny butterflies which, although they can be confused with small moths or mosquitoes, are also very beautiful. They are helping paleontologists to better understand what life was like in other times, and from their scales they are discovering surprising things.

Welcome to the fascinating world of butterflies, a world that started about 300 million years ago, and since then they have evolved alongside flowering plants. The two have engaged in an endless battle for survival. Plants try to avoid being eaten, while butterflies search for ways to overcome obstacles to get their caterpillar-shaped descendants to feed on them and survive as well. That is why plants have developed some toxic compounds, while lepidoptera have the necessary means to deal with these toxins, either by assimilating or storing them and then using them as their own defense method. This ability to store toxins in their bodies and transmit them to their eggs has given them a unique advantage against predators such as birds or other insects.

But why are we so fascinated by these magnificent insects? There are few animals that rival butterflies and moths for their beauty, and the secret is hidden in their wings, or rather the tiny scales that cover them. As with bird feathers, butterflies also have a wide variety of scales, and only on their wings they have 4 different types, each with different functions. By the way, in addition to their ornamental function, they are used to attract a mate and reproduce, provide them with aerodynamic properties, control their thermal balance, produce pheromones, and protect them from their predators. As if that were not enough, they have incorporated a number of colors which exceed our visual capacity (just like for most vertebrates), so, in our world, they are even more beautiful and attractive!

Also known as lepidoptera, their name derives from the Greek words “lepis” (scale) and “pteron” (wing). This name refers precisely to those millions of tiny scales made up of two thin sheets connected by pillars. Thanks to these scales that fall to the ground when caught by a predator, they are helping paleontologists to better understand what life was like in other times, and from their scales they are discovering surprising things.

The amazing butterflies

Metamorphosis is not exclusive to butterflies, but it is possibly the most anticipated phase for their spectacular change. This change occurs from egg to caterpillar, from caterpillar to pupa and from pupa to adult, although the latter is probably one of the most extraordinary transformations in the animal world. We could define a caterpillar as a machine that deconstructs plant matter and sheds its skin as it grows. But finally the day will come when it becomes an immobile pupa and this, after a period of rest, will transform into a beautiful butterfly which is born with its wings “deflated”. Just a few minutes after emerging and inflating its wings with hemolymph (its blood), the adult is already a flying machine capable of crossing the Atlantic Ocean and flying tirelessly up to 1,900 kilometers.

It is hard to believe that an adult monarch butterfly (Danaus plexippus)
weighing no more than half a gram (0.018 ounces), can inherit knowledge of such a complex migration route as the one they travel annually from Canada and the United States to the forests of Michoacán (Mexico). It is curious, but some butterflies are born without a tongue and are unable to feed; their sole purpose is to reproduce, and then starve, although they do not care because they will have left their legacy: hundreds of eggs that they have carefully and lovingly left attached to the leaf of the plant they will feed on.

Isn’t it wonderful? Metamorphosis is such a profound change which completely alters the shape and even the diet of butterflies. Hopefully someday, as it happens to these wonderful beings, our minds will undergo this metamorphosis: a radical change in our way of thinking, allowing us to see beyond the external beauty of animals, and making us value all and each of the living beings on the planet, respect and care for them. Will we evolve one day? I want to believe we will!
Local Charities and Non-Profit Organizations

For those who wish to support the less privileged in our paradise, here are some of the many organizations that could benefit from such kind gestures. To publish your organization, please email details to editor@vallartapaper.com.

Amigos de La Cruz de Huanacaxtle, A.C.  
Cultural, educational, environmental and charitable assistance programs. Tax deductible.  
www.amigosdelhuanacaxtle.org

Amazing Grace Missions  
Assisting families in Magisteno & Progreso. Contact: slv2014mv@gmail.com

American Legion Post 14  
Raises resources and manpower to improve facilities needing building maintenance.  
americanlegion4.org

Amigos del Magisterio  
Food delivered directly to workers at the PV dump, their families and schools in Magisteno and Volcanes. amigosdelmagisterio.com

Asilo San Juan Diego Home for the Elderly  
Contact: Lupita Sanchez Covarrubias 322 222 1257 or mesonline.com/asilosanjuandiego.htm

Asociación Down  
Assistance to persons with Down’s Syndrome - Contact: Ana Eisenring at 322 224 9577

Bocas Vallarta, A.C.  
Provides scholarships to high school and university students. Tax deductible in Mexico and USA, Polly Vicars at 322 223 1371 or Bun Gray at 322 221 5285

CANICA  
Centre for Children with Cancer. Provides aid for treatment and services including transportation to GDL. Contact Director, Evelia Basañes 322 123 5688

Casa Hogar Máximo Cornejo  
A shelter for orphaned, abandoned, disadvantaged or vulnerable children. Luz Aurora Arredondo at 322 221 9108, casa.hogar.maximo.cornejo@hotmail.com

Clinica de Rehabilitación Santa Barbara  
Rehabilitation of the handicapped. Contact: Laura Lopez Portillo Rodriguez at 322 224 2754.

COLINA Spay and Neuter Clinic  
Free and by-donation sterilization clinic in Old Town. Only open Saturdays. Contact: ces@rogers.com or 322 104 6609

CompassionNet Impact  
Transforming the lives of people living in chronic poverty. Job creation, education, emergency & more. Tax-deductible Contact: 322 133 7263 or rc@4compassion.org

Corazon de Niña  
A safe, loving environment for children and youth rescued from high risk situations. www.fundacioncorazon.mx

Cruz Roja (Red Cross)  
It handles hospital and emergency service in Vallarta. It is the only facility that is authorized to offer assistance to injured people on the street. Contact: 322 222 1533 or 322 222 4973

Desayunos para los Niños de Vallarta A.C.  
Feeding programs, education programs, day care centers for single mothers. 322 223 4311 or desayunosparoninos@gmail.com

Discapacitados de Vallarta, A.C. (DIVAC)  
Association of handicapped individuals dedicated to helping one another. Contact: Ivan Applegate at 322 221 5153.

Ecology and Conservation of Whales, AC.  
National Coordination Network for the Assistance of Entangled Whales. Contact: 322 299 7851

Families At The Dump  
Supporting families living in the landfill or garbage dump through education and sustainable opportunities. familiesatthedump.org

Fundacion Punta de Mita  
Contact: Ana Lilia Medina Varas de Valdés. ana@fundacionpuntademita.org Tel. (329) 291 5035

Friends of PV Animals  
Volunteers working to enhance the lives of shelter animals. For info and donations visit friends@pvanimals.com

Grupo Ecolóxico de Puerto Vallarta  
Contact: Luz del Carmen Perez A - cayroy_bj@hotmail.com - grupoecologico.com

Horizonte de Paz  
Welcoming shelter for men of all ages who are troubled w/ alcohol & drug addiction. Contact: Maynor at 322 281 0644 horizontedepeaz@live.com

Instituto de Artes Musicales Puerto Vallarta (IAMPV)  
Is an association civil and the umbrella organization over several groups, including the Puerto Vallarta Orchestra, the Salty Paw Jazz Orchestra, a children’s music school, and others. Contact: Daniel Oliveros. 322 105 8344

International Friendship Club  
Provides medical, educational and social services to those in need in Puerto Vallarta and area. www.icvallarta.com

La Brigada de la Basura  
A weekly meeting of neighborhood children to clean Vallarta Streets. Contact Que?Pasa. 322 223 4056

Mexico Ministries & Mission, Inc.  
It raises funds to the poor in Vallarta. Contact Fr. Jack at 322 229 1229 christchurchbythesea.org

Puerto Vallarta Navy League A.C.  
Contact: Carol Smith at 322 223 4902

New Life Mexico  
Challenging child poverty with health and education programs. Contact: Philippa Vernon pvp@newlifemexico.com

Paradise Felino AC  
Refuge and adoption centre for cats and kittens in the Bay of Banderas. Contact: 322 120 4092

Pasitos de Luz  
Substitute home for low income children with any type of handicap, offers rehabilitation services and more. 322 299 4446. pasitosdeluz.org

Purr Project  
No-kill shelter for rescue - www.purrproject.com

PEACE Animals  
Free mobile spay/neuter clinic operating 48 weeks a year, primarily in Puerto Vallarta. Tax deductible. peaceanimals.org

Pro Biblioteca de Vallarta  
It raises funds for Los Mangos Public Library. Tax-deductible receipts for Mexico and USA. Contact: 322 224 9696

Proyecto Pitillal Buscan Amigo  
Association created by under privileged mothers of paralyzed children. Contact: 322 299 4495

Refugio Infantil Santa Esperanza Shelter for children  
Donations are tax-deductible in Canada and the U.S. Contact: Madre Mari at 322 222 7857 - wwwcosshica

Romm’s Kids  
They educate the children of the Volcanes and surrounding area www.kidsromamexico.com

Toys for Tutu Vallarta  
It distributes toys and constructs playgrounds for less-advantaged kids in the Puerto Vallarta area. Contact Jerry Lafferty 322 221 656

SETAC  
Services the GLBT community. Contact: Paco Arjona at 322 224 1974

SPCA PV  
Provides shelter and vet services to rescued animals. www.spcapv.com

Vallarta Botanical Gardens  
To build Mexico’s greatest botanical, research & education of plant life, city beautification programs, bird watching, etc. Donations are tax deductible in the USA. Contact 322 223 182 or info@vallartabotanicalgardensac
LA Times, Sun, Nov 10, 2019 - "Fowl Play"
By Ed Sessa / Ed. Rich Norris
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BRINCOLINES
RENTA

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